

Laguna Culinary Arts
Caters!

Laguna Culinary Arts Catering
Menu Selections

À LA CARTE DESSERTS

Warm Signature Tart "Tatin" *with* Vanilla Bean Ice Cream

Classic Tahitian Vanilla Bean Crème Brûlée

Choice of Flavored Crème Brûlée (Raspberry, Blueberry, Earl Grey, etc.)

Chocolate & Coffee Napoleon Layer Cake *with* Espresso Sauce

Warm Molten Chocolate Cake *with* Grand Marnier Crème Anglaise

Lemon Tart *with* Lychees & Fresh Raspberries

LCA "Seven Fruit" Tart *with* Rum Pastry Cream

Grapefruit Pistachio Tart

Traditional Lemon Curd Tart

Flourless Chocolate Cake *with* Fresh Raspberries

Italian Tiramisu *with* Mascarpone, Espresso & Shaved Chocolate

Chef's Trio of Sorbet *with* Fresh Berries

All à la carte desserts are \$8^{.25} pp

Multiple-Course Wine Pairing Dinner Available Upon Request. Please inquire about pricing.

